



LOISEAU  
DES DUCS.®



Loiseau des Ducs is located in a hotel classified  
as an historic monument "Talmay Hotel"  
Formerly known as Hôtel des Barres  
from the 16th century

« Exprimer l'élégance de la Bourgogne »

<b>Starters</b>	€
Perfect egg in meurette revisited <i>yellow hay smoked</i>	34
Trout <i>gravelax corallin, almond cheese with citrus freshness, pinot noir jelly</i>	35
Lobster <i>tartar claws marinated in white miso, creamy toasted corn, lime freshness</i>	38
<b>Fishes</b>	
Lobster <i>tail roasted in butter, lacquered with marine essences, stripped poivrade artichoke</i>	65
Roasted Zander <i>bone sauce with pinot noir, mushroom and juniper</i>	45
<b>Meats</b>	
Charolais beef <i>roast, leeks like a mimosa with Fallot mustard, burgundy caviar</i>	58
Squab matured in salt from Corton <i>figs, roasted eggplant caviar, leg confit with pine essence</i>	56
Sweetbread <i>sweet garlic foliar tartlet, full-bodied juice with black melanosporum truffle and aged Modena balsamic</i>	65
<b>Fromages</b>	
Cheese trolley <i>matured by the Porcheret cheesemaker</i>	18

September 22: Our products are fresh and seasonal, so subject to change from week to week  
All our services are net prices. Beef, poultry, game from France and the EU

# Menu Talmay

*Served from tuesday to saturday*

120€

Perfect egg in meurette revisited

*yellow hay smoked*

**OR**

Lobster

*tartar claws marinated in white miso,*

*creamy toasted corn, lime freshness*

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Roasted Zander

*bone sauce with pinot noir, mushroom and juniper*

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Burgundy piglet

*fillet with Burgundy Cazette®,*

*smoked pumpkin mousseline, sour apple*

*feet in cromesquis with splinters of filberts*

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Cheese trolley

*matured by the Porcheret cheesemaker*

*Extra 18 €*

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Melon Pavlova

*mint and vanilla cream from Madagascar*

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# Menu Vauban

*Lunch menu*

*served from tuesday to friday*

Starter-main course or

Main course-cheese or dessert 40 €

Starter-main course-cheese or dessert 55 €

Starter-main course-cheese 60 €

## Trout

*gravelax corallin, almond cheese with citrus freshness*

*pinot noir jelly*

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## Prince of Burgundy Poultry

*in roast fillet, cauliflower in triptych*

*Bressoise Albufera sauce*

OR

## Potager des Ducs

*variation of vegetables of the moment*

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## Cheese plate

*matured by the Porcheret cheesemaker*

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## French toast

*candied pears and vanilla cream,*

*sweet spiced pear frost*

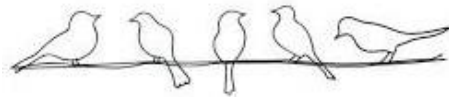
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# B

## LOISEAU DES DUCS®

Desserts	€
Melon Pavlova <i>mint and vanilla cream from Madagascar</i>	18
French toast <i>candied pears and vanilla cream, sweet spiced pear frost</i>	18
Chocolate soufflé <i>blueberries and violet sorbet</i>	18



« N'est pas Gourmand qui veut »  
Anthelme Brillat-Savarin

[RÉSERVEZ UNE TABLE](#)

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